

## WEBSITES

Please refer to the below listed websites which advertise and educate the consumer about balsamic vinegar products. As you will see, the products and information on these websites is not something new or unique.

[www.versatilevinegar.com](http://www.versatilevinegar.com)

[www.freshdirect.com](http://www.freshdirect.com)

[www.colavita.com](http://www.colavita.com)

[www.denigris.it](http://www.denigris.it)

[www.giarussa.com](http://www.giarussa.com)

09-30-02

7  
10-10-02  
DW



**JURA CHRISTINE ZIBAS, Esq.**  
112 Claremont Place  
Cranford, New Jersey 07016  
(908) 931-0537  
jzibas@yahoo.com

USPTO Reg. No. 32,760

September 23, 2002

Commissioner of Patents & Trademarks  
Washington, D.C. 20231

**Re: Appl. No. 09/897,986**  
**Pub. No. 2002/0081364 A1**  
**Balsamic Sauce for Alimentary Use, with a basis of Balsamic Vinegar of**  
**Modena**  
**Examiner: Nina Bhat**

Dear Commissioner and Examiner Bhat:

This letter is submitted as an objection to the patent application number 09/897,986 first published on June 27, 2002. According to the USPTO records, a non-final rejection was mailed on August 9, 2002. Please consider this objection as if submitted prior to the publication of the patent application.

The claims and thus the entire patent application should be rejected and never issued as there is no unique invention. Further, balsamic vinegar has been in public use for many years. If such a patent is permitted to be issued, it will have a stifling effect on the marketplace as the numerous companies and distributors of this product will no longer be in a position to sell the product which has been sold for over 10 years.

Enclosed please find photocopies of labels, websites which list similar products and product descriptions for items already in commerce, sold for many years, which use balsamic vinegar as an ingredient or are themselves a balsamic sauce/glaze containing the same ingredients listed in the patent. These objections are filed on behalf of Taormina Sales Company, Inc., an importer and manufacturers representative for Italian vinegars. Issuing a patent for balsamic vinegar will affect not only Taormina Sales Company, Inc. but all distributors, manufacturers, suppliers and even chefs.

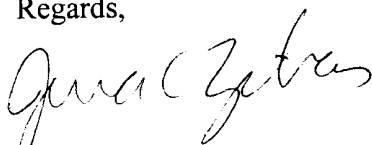
Below is listed an objection corresponding to each claim in the application number listed above.

1. Balsamic vinegar is a common food product thus, consequently all sauces using this product can be described as a balsamic vinegar used for alimentary use. The claimed product is not unique but rather, a variation of an ingredient, balsamic vinegar, which has been in use for many years, and is marketed not only as a vinegar but also as an ingredient in dressings and sauces. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.

2. The addition of thickening agents and sugar in a formula containing balsamic vinegar is not unique. Thickening agents are often used to give the final product consistency and sugars are used to give the product a sweet flavor. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
3. As in number 2, the addition of a thickening agent based on Xanthum (Xanthan) gum and modified starch is not unique and are common additives used to give commercially produced sauces their consistency and flavor. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
4. As in number 2 and 3, the addition of sugars is commonly used in formulas for sauces to give the final food product a particular flavor profile and thickness. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
5. The use of flavor bases in food products is common in the manufacture of sauces in order to impart that particular flavor or aroma to the sauce being created. The use of flavors in sauces made with balsamic vinegar is not unique. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
6. As in number 5, specifically meat flavor, pepper flavor, oregano flavor and fish flavor are commonly used in balsamic vinegar sauces already produced commercially and in recipes when cooking. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
7. As in number 5, flavorings of rosemary, onion and garlic are commonly used in balsamic vinegar sauces already produced commercially and in recipes prepared for the public. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
8. Balsamic sauce that contains 40% balsamic vinegar, sugars, modified starch and xanthan gum is not unique. It is only a variation of a sauce made from generic ingredients. Further, the objections listed above are applicable as this claim repeats and combines the claims listed in numbers 1 through 7. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.
9. As in number 8, the quantity of balsamic vinegar used in a sauce relates directly to the flavor profile of the product. There are products which have been in commerce for many years which have this quantity of balsamic vinegar in the final product. Thus, this product is not unique. Such a claim, if allowed, would affect not only the manufacturers and marketers of existing food products, but also any individual who publishes, demonstrates or formulates a food product or recipe containing balsamic vinegar.

For the reasons listed above, again, we reiterate our objections to the allowance of these claims. If you have any questions or require further information, please do not hesitate to contact me.

Regards,



Jura C. Zibas



1761  
#11

**JURA CHRISTINE ZIBAS, ESQ.**  
**1636 Third Avenue, #233**  
**New York, New York 10128**  
**(212) 828-8247**  
**jzibas@yahoo.com**

USPTO Reg. No. 32,760

March 3, 2003

Nina Bhat, Examiner  
United States Patent & Trademark Office  
Washington, D.C. 20231

**Re: Appl. No. 09/897,986**  
**Pub. No. 2002/0081364A1**  
**Balsamic Sauce for Alimenray Use, with a basis of Balsamic Vinegar of**  
**Modena**

Dear Ms. Bhat:

As a follow up to our phone conversations and emails, I have enclosed the documentation you requested regarding first use dates for Balsamic Vinegar. Further, it is my understanding Colvita responded to you directly.

Enclosed is the following documentation to show first use dates:

1. Annie's Balsamic Vinaigrette, first use July 1989 by Annie's Naturals. Date of first use information provided by Annie Christopher, owner. A copy of her ledger recording the first sale is enclosed.
2. Silver Palate Balsamic Country Salad Splash, first use June 6, 1991 by Silver Palate. Date of first use information provided by Tom Buro. A copy of an invoice to Silver Palate from the co-packer is included.
3. Acetifico Marcel Denigris of Balmy, first use of October 24, 2001. Invoice to Carl Evensens is enclosed showing first use date.
4. Wishbone Balsamic Viniagrette, first use June 1989. Date of first use information provided by Helena Dane of Taormina Sales. A copy of a TJ Lipton purchase order for the product is enclosed.
5. Denigris Rustico Dressing, first use date of September 2000 by Acetifico Denigris. A copy of the invoice to Yamaya Corporation is enclosed.

6. Balsamic Glaze, first use date of January 2000 by De Nigris. Copies of recipe documentation, shipping labels and ledger of shipment of samples are enclosed

Further, we discussed during a telephone call patent number 5,565,233 entitled "White balsamic vinegar and process for producing white balsamic vinegar." Based on the information provided to you, clearly, the claims in this patent were not unique and the patent should not have been granted. Unfortunately, the competitors in this industry were not aware of the patent and did not learn of the existence of the patent until several years after it was issued. The white balsamic vinegar patent has always interfered with the business of other manufacturers and distributors who were selling this in the market prior to the date Alfred Alessi applied for the patent. Thus, is it possible to request a re-examination of the 5,565,233 patent at this time?

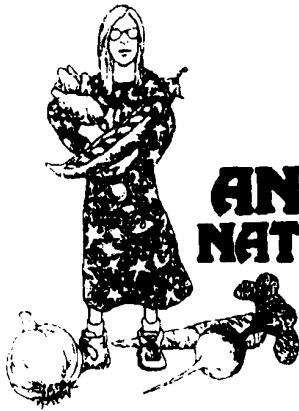
If you have any questions, please feel free to give me a call. We look forward to receiving notification of your final decision on this patent matter.

Regards,

A handwritten signature in cursive script, appearing to read "Jura C. Zibas".

Jura C. Zibas

enclosures



**ANNIE'S  
NATURALS**

792 Foster Hill Road  
North Calais, VT 05650  
Phone: 802-456-8866  
Fax: 802-456-8865  
email: info@anniesnaturals.com

To: Helena Done

Date: Jan 28, 2003

From: Annie

Number of pages including this one: 2

The Fax is from an old records Book  
which shows our first sale was  
July 1989 - so July 2003 will be  
14 years - longer than I thought  
but close. If it is not readable  
let me know

Annie

First sale of  
Annie Balsamic Vinegar

# Carteret Packaging, Inc.

1200 MILIK STREET  
CARTERET, NJ 07008-1102

**908-969-1600**

**FAX: 908-969-9590**

DATE  
06-06-91

NUMBER  
000427

PAGE  
1

# INVOICE

**BILL TO:**

SILVER PALATE  
274 COLUMBUS AVENUE  
274 COLUMBUS AVENUE  
NEW YORK NY 10023

SHIP TO:

FREIGHT: PRODUCTION			SHIPPED:		BILL OF LADING #:	
CUSTOMER P.O. #			CUSTOMER # 800210		ORDER #	
REF. #			EXT. COST		EXT. ALLOW	
QTY	ITEM CODE	PACK SIZE	ITEM DESCRIPTION	CASE COST	EXT. COST	EXT. ALLOW
428	920121	12 12 OZ	SP BALSAMIC CNTRY SALAD For Lot# 1157  Less cost of your inventory used	16.2235		
						6943
						-38

deduct:

gr. black pepper 48.3307

6-17-91

7-2-91

Wholesale Mfg.

15 6856.7393

428

TERMS: NET 30 DAYS FROM PROD DATE

\$0.00 CASH DISCOUNT IF PAID BY 06-24-91  
 TO INSURE PROPER APPLICATION TO YOUR ACCOUNT ; PLEASE  
 RETURN THE YELLOW COPY WITH YOUR REMITTANCE TO.....  
 CARTERET PACKAGING INC.  
 1200 MILIK ST.  
 CARTERET NJ 07008

TOTAL  
AMOUNT  
DUE

46903

6905.07

glaze invoice  
Oct. 2001

(2)

PIVA IT 00334381217

**Acetificio**  
**Marcello De Nigris**  
**IMPORT - EXPORT**

**DE NIGRIS**

**STABILIMENTO PER LA PRODUZIONE**  
**DI ACETI DI VINO**  
**PRODUCTION OF ITALIAN VINEGARS**

COD. A.B.C. 5th EDITION - COD. FISC. DNG MCL 30108 89057 - ALBO N. 396  
Via Badagnano, 1 - 80121 - AFRAGOLA (Napoli) - Tel. 081.8526000 - Fax 081.8521584

Dear Sirs  
CARL EVENSENS EFTFA S

BEKKELAGSKAIA 2  
0102 OSLO - NO NORVEGIA

Destination  
PORTO DI NAPOLI PER INOLTRO DOGANA

INVOICE N. 850

Date 24.10.01

Agent

Vat I.T.L. Pag. 1

V  
References  
20000172

Vat Number  
NO

Notify

Payment  
NET 30 DAYS FROM INVOICE DATE

P.O.

Bank Information

MONTE DEI PASCHI DI SIENA (L) ABI 10306 Agenzia CASORIA CAB. 39840 Conto 1148  
50

Contract

Sale type  
Selling

Port EX FACTORY  
Gross Weight 21859  
Targa Automezzi AX 655 FK  
Carrier AMENDOLA S.R.L.

SIGILLO  
0456474 - DE NIGRIS

Via VETTORE  
Net Weight 12288.8  
#Cartons 2311

Packing CARTONS  
Date and Time Shipment 24 10 01 09 30

VIA SAN CLEMENTE  
VESSEL  
REGULUS ETD 27/10/01

CONTAINER  
TEXU 740150 B

JAN 16 2003

Part Number	Description	UM	Qty	Lt	Price	Qty Discount	Extended Price	Vat
ARTVILLBELL10	ONE 40' CONTAINER CONSISTING OF CNF 12/500ML QU BALSAMIC VINEGAR OF MODENA PREMIUM QUALITY L1281	CS	187	1122	33.350	10	5 812 805	07
ARTVILLBELL08	CNF 8/250ML CUB BIL BALSAMIC VINEGAR OF MODENA 12 STARS L1089	CS	240	360	46 500	10	10 044 000	07
ARTVILLBELL13	CNF 6/250ML SOL 20YO BALSAMIC VINEGAR OF MODENA	CS	60	90	93 000	10	5 022 000	07
ARTVILLBELL16	CNF 8/200ML SOL 25 STARS BAL VINEGAR OF MODENA L1291	CS	60	72	120 000	10	6 480 000	07
ARTVILLBELL11	CNF 12/250ML QU BALSAMIC VINEGAR OF MODENA 6 STARS QUALITY L1290	CS	375	1125	26 000	10	6 775 000	07
ARTDEN162	VILLA BELLENTANI BRAND CNF 12/500 ML FGIZIA BIL BALSAMIC VINEGAR 6 STARS QUALITY L1285	CS	132	792	52 000	10	6 177 600	07
ARTDEN140	CF 12/250 ML "CESENA" BTL BALSAMIC GLAZE L1295	CS	293	879	48 000	10 5	12 024 720	07
ARTDEN139	CS 12/250 ML "OCTAVIA" BTL BALSAMIC VINEGAR OF MODENA L1282	CS	228	684	72 000	10 5	14 035 680	07
ARTDEN138	CF 8/500 ML "OCTAVIA" BTL BALSAMIC VINEGAR OF MODENA L1283	CS	300	900	44 400	10 5	11 388 600	07
ARTDEN186	CNF 4/5LT PLU RED WINE VINEGAR 6% ACIDITY	CS	54	1080	20 000	10	972 000	07
ARTDEN187	CNF 4/5LT PLU WHITE WINE VINEGAR 6% ACIDITY	CS	108	2160	20 000	10	1 944 000	07
ARTDEN174	CNF 4/5LT BALSAMIC VINEGAR 4 STARS QUALITY L1289	CS	54	1080	66 600	10	3 236 760	07
ARTDEN111	CNF 12/250ML + 250ML + 250ML EX VIRGIN/BALSAMIC/EX-VIRGIN REDPEPPER L1291-L1292-L1295-L1296 DE NIGRIS BRAND	CS	220	1880	187 200	10	37 085 800	07

Originale



APPLICATION NUMBER	FILING DATE	FIRST NAMED APPLICANT	ATTORNEY DOCKET NO.
09/897,986	7/5/2001	Contini et al.	2541-1002

EXAMINER	
N. Bhat	
ART UNIT	PAPER NUMBER
1761	12

DATE MAILED:

### INTERVIEW SUMMARY

All participants (applicant, applicant's representative, PTO personnel):

- (1) N. Bhat (3) \_\_\_\_\_  
(2) Thomas Perkins (4) \_\_\_\_\_

Date of Interview May 5, 2003

Type: ☐ Telephonic ☒ Personal (copy is given to ☐ applicant ☒ applicant's representative).

Exhibit shown or demonstration conducted: ☒ Yes ☐ No If yes, brief description: Third Party information on "on sale" Balsamic Vinegar

Agreement ☐ was reached. ☒ was not reached.

Claim(s) discussed: 10 ~~and 11~~

Identification of prior art discussed: Lidia Bastianich - Balsamic Glaze Recipe

Description of the general nature of what was agreed to if an agreement was reached, or any other comments: The examiner

suggested specifically reciting xanthan gum as the thickening agent to overcome the art. Applicant's representative agreed to take this to his client. The powdered sugar used in the recipe is a sugar and corn starch composition. By definition powdered sugar includes corn starch.

(A fuller description, if necessary, and a copy of the amendments, if available, which the examiner agreed would render the claims allowable must be attached. Also, where no copy of the amendments which would render the claims allowable is available, a summary thereof must be attached.)

1. ☒ It is not necessary for applicant to provide a separate record of the substance of the interview.

Unless the paragraph above has been checked to indicate to the contrary, A FORMAL WRITTEN RESPONSE TO THE LAST OFFICE ACTION IS NOT WAIVED AND MUST INCLUDE THE SUBSTANCE OF THE INTERVIEW. (See MPEP Section 713.04). If a response to the last Office action has already been filed, APPLICANT IS GIVEN ONE MONTH FROM THIS INTERVIEW DATE TO FILE A STATEMENT OF THE SUBSTANCE OF THE INTERVIEW.

2. ☐ Since the Examiner's interview summary above (including any attachments) reflects a complete response to each of the objections, rejections and requirements that may be present in the last Office action, and since the claims are now allowable, this completed form is considered to fulfill the response requirements of the last Office action. Applicant is not relieved from providing a separate record of the interview unless box 1 above is also checked.

Examiner Note: You must sign this form unless it is an attachment to another form.

N. Bhat  
NINA BHAT  
PRIMARY EXAMINER  
GROUP 4300 (20)

Thomas J. Lipton, Inc. AND SUBSIDIARIES

058552-B

PAGE 01 OF 02

PURCHASE ORDER

PLEASE ENTER OUR ORDER FOR THE FOLLOWING. SUBJECT TO CONDITIONS ON THE FACE AND REVERSE SIDE  
PLEASE SHOW ORDER NUMBER ON ALL INVOICES, SHIPPING PAPERS, PACKAGES & CORRESPONDENCE

TAORMINA SALES CO., INC.  
P.O. BOX 146  
WESTWOOD, NJ 07675  
ATTN: MR. JOE TAORMINA

THOMAS J. LIPTON, INC.  
13600 EAST 35TH STREET  
INDEPENDENCE, MO. 64051

THOMAS J. LIPTON INC.  
13000 EAST 35TH STREET  
P.O. BOX 90  
INDEPENDENCE, MO. 64051  
ATTN: ACCOUNTS PAYABLE

PO NUMBER	TERMS	ACCOUNT NO.	FOR ROUTING	ITEM SPEC NO	SPEC DATE	REFS ARRIVAL DATE	UNIT PRICE	AMOUNT
00898-S	NET 10		ITALY					
QUANTITY ORDERED	ITEM DESCRIPTION							
146028	BALSAMIC VINEGAR				03/08/89	SEEBELD	\$7.30/GAL	\$299,621.20
<p>PLEASE PAY PARTICULAR ATTENTION TO ADDITIONAL INSTRUCTIONS NOTED IN THE "CONDITIONS ON WHICH THIS ORDER IS PLACED" STATEMENT ON THE REVERSE SIDE OF THIS PURCHASE ORDER.</p> <p>SELLER MAY NOT ALTER THE FORMULATION, MANUFACTURING PROCESS, OR SPECIFICATION OF ANY MATERIAL WITHOUT PRICE WRITTEN APPROVAL FROM BUYER.</p> <p>MARKET ORDER IN EFFECT JANUARY 1, 1989 THROUGH DECEMBER 31, 1989 WITH PRICE FIRM FOR PERIOD.</p> <p>REMARK: IS AN APPROXIMATE BUYER NOT RESPONSIBLE FOR ANY UNUSED PORTION AT END OF CONTRACT PERIOD.</p> <p>1. LIPTON SPEC 8 AND PURCHASE ORDER 8 TO BE ON ALL PAPERWORK AND CONTAINERS.</p> <p>2. DELIVERY: MATERIAL TO BE RELEASED BY INDEPENDENCE PLANT BY CALLING HELPER DANE 201-644-4004. ALLOW 8 WEEKS LEAD TIME.</p> <p>3. LOT 8 TO APPEAR ON ALL CONTAINERS.</p> <p>4. RELEASE FROM COST OF MATERIAL SEPARATE FROM FREIGHT ON INVOICE.</p> <p>5. FIRST RELEASE: 110 DUMPS FOR DELIVERY 2/20/89. (62 GALLON DUMPS)</p> <p>6. CONFIRMED WITH JOE TAORMINA ON 1/4/89.</p> <p>7. PLEASE SIGN AND RETURN OUR ACKNOWLEDGEMENT COPY ENCLOSED.</p> <p>8. CHANGE ORDER "A" ISSUED TO INCREASE QUANTITY FROM 17,732 GAL. TO 31,132 GAL. DUE TO PRODUCTION INCREASE. LEAD TIME TO CHANGE FROM 8 WEEKS TO 12 WEEKS.</p> <p>9. CHANGE ORDER "B" ISSUED TO INCREASE QUANTITY FROM 31,132 GAL. TO</p>								

TOTAL AMOUNT

IMPORTANT INSTRUCTIONS  
TO INSURE PROMPT PAYMENT  
VENDOR, REQUIRES LONGER THAN DISCOUNT PERIOD IN TRANSIT. BILL OF LADING SIGNED BY CARRIER  
DISCOUNT INVOICES  
FOR VENDOR'S PLANT OR WAREHOUSE WILL NOT BE COVERED BY BUYER'S INSURANCE UNTIL THEY  
PLEASE ACKNOWLEDGE YOUR ACCEPTANCE OF THIS ORDER

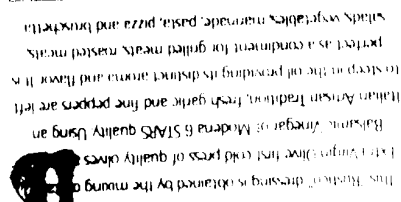
BY *[Signature]*  
THOMAS J. LIPTON, INC. AND SUBSIDIARIES



INVOICE From DE NICRIS

9/6/00

First use



Amount per Serving (from 1 lb)		% Daily Value*
Calories 5		
<b>Amount per Serving (from 1 lb)</b>		
Total Fat	0g	0%
Sodium	0mg	0%
Total Carbohydrate	2g	1%
Sugars	2g	
Protein	1g	
Vitamin A	0%	
Vitamin C	0%	
*Percent Daily Values are based on a diet of other people's secrets.		

Amount per Serving (from 1 lb)		% Daily Value*
Calories 5		
<b>Amount per Serving (from 1 lb)</b>		
Total Fat	0g	0%
Sodium	0mg	0%
Total Carbohydrate	2g	1%
Sugars	2g	
Protein	1g	
Vitamin A	0%	
Vitamin C	0%	
*Percent Daily Values are based on a diet of other people's secrets.		

	% Daily Value
Total Fat 14g	28 %
Saturated Fat 2g	10 %
Monounsaturated Fat 10g	
Cholesterol 6mg	
Sodium 9mg	0%
Total Carbohydrate 9g	0%
Fiber 0g	0%
Protein 0g	0%
Not a significant source of dietary fiber.	
Contains Vitamin C, Vitamin E, and Vitamins A and D.	
Percent Daily Values are based on a diet of other people's secrets.	

	% Daily Value
Total Fat 14g	28 %
Saturated Fat 2g	10 %
Monounsaturated Fat 10g	
Cholesterol 6mg	
Sodium 9mg	0%
Total Carbohydrate 0g	0%
Fiber 0g	0%
Protein 0g	0%
Not a significant source of dietary fiber.	
Contains Vitamin C, Vitamin E, and Vitamins A and D.	
Percent Daily Values are based on a diet of other people's secrets.	

Ingredients: Bahama Virgin (More Oil),  
tablic slices, green pepper, white pepper, pink pepper, black pepper.

Acetificio M. de Nigris  
AFRAGOLA (NA) - ITALY



APJ8NA

contains no colouring or preservatives.

**QWERTYUIOP**



# **BALSAMIC "GLAZE"**

**STUDY ON RECIPE  
FROM JANUARY 2000**

**1ST EDITION JAN. 2000**

**FINAL APPROVED RECIPE  
May 4th, 2000**



**Studio sulla preparazione del prototipo denominato**

**"BALSAMIC GLAZE"**

**Data inizio lavori : 10/01/2000**

**Data di approvazione della ricetta definitiva : 04/05/2000**

**Tabella riepilogativa ingredienti ricetta**

INGREDIENTI	CONTENUTO ( in %)
Ac. Balsamico di Modena	X %
Zucchero	X %
Sciroppo di glucosio	X %
Destrosio	X %
Lattosio	X %
Amido modificato	X %
Gomma Xantana	X %





**Study on Recipe on Product Prototype denominated  
"BALSAMIC GLAZE"**

**Project Starting Date : 01/10/2000**

**Date of Final Approved Recipe : 05/04/2000**

**Summing up Sheet of Recipe Ingredients List**

INGREDIENTS	CONTENT ( in %)
Balsamic Vinegar of Modena	X %
Sugar	X %
Dehydrated Glucose Syrup	X %
Dextrose	X %
Lactose	X %
Modified Starch	X %
Xanthan Gum Denser	X %



MANUAL REPORT FOR SHIPMENT OF SAMPLE FROM LABORATORY.

67	M	BALSAMIC 6 STARS STANDARD PLUS COMBLY FLAV.
68	10/11	WHITE WINE VINEGAR 9.5% AC. BLACK GROVE
69	15/11	ORGANIC BALSAMIC VINEGAR - (QUALITA' 6 STARS STANDARD) GAR
70	17/11	BALSAMIC VINEGAR OF MODENA (4 STARS + 5% RIACCIO) VANDELLI GUS
71	21/11	BALSAMIC VINEGAR OF MODENA 8 STARS (25% 12 STARS + 75% 6 ST
72	22/11	BALSAMIC VINEGAR OF MODENA INDUSTRIAL - OLD DUTCH / TS
73	22/11	BALSAMIC VINEGAR OF MODENA 8 STARS - HANDS TRADING
74	22/11	WHITE BALSAMIC CONDIMENT - STANDARD OLEIFICIO E
75	27/11	WHITE BALSAMIC CONDIMENT "JOHANN LAFER TIPO "D"
76	27/11	BALSAMIC VINEGAR OF MODENA "JOHANN LAFER TIPO "D"
77	M	BALSAMIC VINEGAR OF MODENA QUALITY 8 STARS MA
78	1/12	" " " 9 STAR SAND. PREL ITAL
79	1/12	" " " 6 STARS SAND. PREL ITAL
80	1/12	BALSAMIC VINEGAR OF MOD. 4 STARS HENSLER
81	4/12	WHITE BALSAMIC CONDIMENT SLX. CERRI VINEGAR CO.
82	06/12	BALSAMIC VINEGAR OF MODENA 6 STARS STD. BLM / ALDI AUSTRIA
83	12/12	BALSAMIC VINEGAR OF MODENA 8 ST (30% 12 ST + 70% 6 ST) S. J. HUNTER
84	12/12	BALSAMIC VINES " " 12 ST. JON HUNTER (KRC
85	14/12	BALSAMIC VINEGAR OF MOD. 6 ST (CON MODENS.) PRONO
86	M	BALSAMIC VINEGAR OF MODENA 6 ST. STD. BLM - (CASTELLO "BRAN
87	14/12	BALS. VINEGAR OF MODENA 6 ST. STD. MASSERIA SANTA V
88	M	BALS. VINEGAR OF MODENA 8 STARS BLM - ALDI 2
89	M	" " " 10 STARS. BLM - ALDI 2
90	M	" " " QUALITY AA/2001 BLM - ALDI AA
91	M	" " " AB/2001 BLM - ALDI AA
92	M	" " " AE/2001 BLM - ALDI AE
93	18/12	BALSAMIC VINEC. OF MODENA "ORGANIC" RILF FEINKOST
94	19/12	BALSAMIC VINEG. OF MODENA 8 STARS - EPIFINE
95	23/12	" " " " " COLAVITA USA
96	M	" " " PREMIUM QUALITY - FRIEDRICH FE
97	28/12	BALSAMIC VINEGAR OF MODENA 8 STARS - FLORAFOODS
98	28/12	EXTRA VIRGIN OLIVE OIL L & S PACKING COM
99	29/12	BALSAMIC CONDIMENT "GLAZE" COCAVITA USA AFTER
00	29/12	" " " FANCY FOOD SHOW





Acetificio Marcello DE NIGRIS  
Via Badagnano, 1 - 80021 AFRAGOLA (NA)  
Tel. 081 852 60 00 - Fax 081 852 15 64  
Cod. Fisc. DNG MCL 30L08 B905Y  
Partita I.V.A. 00334381217

SENT BY

(inviato da)

Nome/DEPT. Acetificio Marcello DE NIGRIS  
(Nome/Ragione Sociale)  
Address Via Badagnano, 1 - 80021 AFRAGOLA (NA)  
(Indirizzo)  
Tel. 081 852 60 00 - Fax 081 852 15 64  
Cod. Fisc. DNG MCL 30L08 B905Y  
City/Postal code Partita I.V.A. 00334381217  
(Città/Indirizzo postale)

VAT registration N°  
(Indirizzo fiscale)

PRO FORMA  
INVOICE

SENT TO

(inviato a)

Ass Name/Dept. COGAVIA BSA LLC  
(Nome/Ragione Sociale)  
Address 2537 GOETHALS PARK BRUNSWICK/LINCOLN  
(Indirizzo)  
City/Postal code NY 07036 U.S.A  
(Città/Indirizzo postale)  
Tel/Telex N° (+1) 908 862 3436  
(Telefono/Telex)  
VAT registration N° Att. Mc John Products  
(Indirizzo fiscale)

AIRBILL N° 5301150606  
(Lettera di vettura N°)

Number of Pieces 1  
(Numero di pezzi)  
Total Gross Weight kg 4.900  
(Peso lordo totale)  
Total Net Weight  
(Peso netto totale)

CARRIER: T2L  
(Vettore)

Full descr. of goods  
(descrizione completa delle merci)

Customs Comin.  
Code  
(voce doganale  
procedura)

Country of Origin  
(Paese d'origine)

Qty  
(Quantità)

Unit value  
and currency  
(valore per unità  
e valuta)

Sub Total  
Value and  
currency  
(valore e valuta)

SAMPLES OF VINEGAR  
OF BOTTLES

22090011

ITALY

2

USD 0.5 USD 1

TOTAL VALUE  
AND CURRENCY  
(valore totale e valuta)

USD 1

REASONS FOR EXPORT: SAMPLES WITHOUT ANY COMMERCIAL VALUE

CUSTOM OF EXPORT ORIGINAL SERIAL-Importation ☐ CLAIMING-Remit ☐ T2L

I declare that the above information is true  
and correct to the best of my knowledge  
(Dichiaro che l'informazione sopra riportata è vera e corretta  
alla mia conoscenza)

Date 29.12.2000  
(Data)

Signature  
(Firma)

Name  
(Nome)



PER DESTINATARIO

EDI

**RINTRACCIA INTERNAZIONALE**

ON LINE

VIA E-MAIL

<b>Numero di Vettura</b>	5301150606
<b>Data e Ora di Pick Up</b>	29/12/2000-15:36
<b>Origine</b>	Naples - Italy
<b>Destinazione</b>	Newark, NJ - USA
<b>Stato Attuale</b>	SPEDIZIONE CONSEGNALE alle 09:44 del 02/01/2001
<b>Firma Destinatario</b>	WHARTON
<b>Dettagli spedizione</b>	

ON LINE

VIA E-MAIL

n° Lettera di Vettura: 5301150606

<b>Data</b>	<b>Ora</b>	<b>Luogo</b>	<b>Checkpoint</b>
02/01/2001	09:44	Newark, NJ - USA	SPEDIZIONE CONSEGNATA
02/01/2001	17:04	Rome - Italy	SPEDIZIONE IN TRANSITO
02/01/2001	09:07	New York City-Gateway, NY - USA	SPEDIZIONE SDOGANATA
02/01/2001	05:51	Newark, NJ - USA	SPEDIZIONE SDOGANATA
31/12/2000	16:33	Brussels - Belgium	SPEDIZIONE IN TRANSITO
29/12/2000	16:47	Naples - Italy	SPEDIZIONE IN PARTENZA
29/12/2000	15:36	Naples - Italy	SPEDIZIONE RITIRATA

## Food Reference Website

## Food Reference Website: Facts & Trivia

Culinary articles, food history, facts & trivia, cooking tips, food quotes, who's who, ancient, classic & modern recipes, cooking humor, food poems, crossword puzzles, food art & food posters, weekly newsletter

[www.foodreference.com](http://www.foodreference.com)

**FREE  
CATALOGS**

[Home] [Articles] [Facts/Trivia] [Cooks Tips] [Quotes] [Who's Who] [Recipes] [Poems/Humor] [Crossword]  
[Links] [Contact] [FOOD ART] [KEY WEST]

Get up to \$50.000

Do your customers  
pay with VISA & for  
MasterCard?  
We'll advance you  
money on your  
future sales!  
CLICK HERE

**SEARCH THIS  
WEBSITE**

### TRIVIA MAIN

#### PAGE

[Trivia -- Cm - Cz.]

[Cobbler]

[Cobb Salad]

[Coca Cola]

[Cocktail]

[Cock-a-Leekie]

[Cocoa Butter]

[Cocoa Powder]

[Coco De Mer]

[Coconut]

[Coconut Crab]

[Code of Hammurabi]

[Codfish]

[Cod Liver Oil]

[Coffee]

[Cola]

[Cola Nut]

[Cold Cut Platters]

[Cole Slaw]

[Colorado]

[Commercials]

[Condensed Milk]

[Condiments]

[Connecticut]

[Connecticut]

[Cookbooks]

[Cookies]

[Coquilles St. Jacques]

[Coriander]

[Corn]

[Corn Cake, Corncake]

[Corn Chips]

[Corn Dodger]

[Corn Dog]

[Corned, Corn]

[Corned Beef & Cabbage]

[Cornelian Cherry]

[Cornell Bread]

[Corn Flakes]

[Cornflower]

[Cornichon]

[Corn Muffins]

[Cornpone]

[Corn Salad]

[Corn Smut]

[Corn Syrup]

[Costmary]

# CONFECTIONER'S SUGAR

Confectioner's sugar is also called powdered sugar, and icing sugar in the United Kingdom. White granulated sugar is very finely ground, sifted and mixed with about 1% to 3% starch, cornstarch, or calcium phosphate to keep it dry and to prevent caking.

10X (ultrafine or superfine) is the finest powder and what you will find on your supermarket shelves. Bakers and confectioners are the only ones who have use for most other grades such as 4X (fine) and 6X (very fine). If you have no confectioner's sugar, you can put some granulated (regular) sugar in a blender with a pinch of cornstarch and process it.

[Cottage Cheese]  
[Cottage Fries]  
[Cotton Candy]  
[Cottonseed Oil]  
[Coulibiac]  
[Courgette]  
[Cows]  
[Cowberry]  
[Cowboy Slang]  
[Cow Parsnip]  
[Cowpea]  
[Cow Chips]  
[Crabs]  
[Crab Apples]  
[Cracker Jacks]  
[Crackers]  
[Cranberries]  
[Cranberry Bean]  
[Cranberry Juice]  
[Crappit Heids]  
[Crawfish]  
[Cream]  
[Cream Cheese]  
[Cream of Tartar]  
[Cream Puff]  
[Crepes Suzette]  
[Cress]  
[Crisp]  
[Crisps]  
[Crisphead Lettuce]  
[Croaker]  
[Crosne]  
[Cuban Sweet Potato]  
[Cucumbers]  
[Cuisinart]  
[Culinary Olympics]  
[Cumberland Sauce]  
[Cumin]  
[Cupcake]  
[Curley Endive]  
[Currant Tomatoes]  
[Currants, Dried]  
[Currants, Fresh]  
[Curry Leaf Tree]  
[Curry Powder]  
[Cynar]

[\[Home\]](#) [\[Articles\]](#) [\[Facts/Trivia\]](#) [\[Cooks Tips\]](#) [\[Quotes\]](#) [\[Who's Who\]](#) [\[Recipes\]](#) [\[Poems/Humor\]](#) [\[Crossword\]](#)  
[\[Links\]](#) [\[Contact\]](#) [\[FOOD ART\]](#) [\[KEY WEST\]](#)

All contents of this website are copyright (c) James T. Ehler 1990 - 2003 unless otherwise noted. All rights reserved. You may copy and use portions of this website for noncommercial, personal use only. Any other use of the materials in this website without prior written permission is prohibited.  
[james@foodreference.com](mailto:james@foodreference.com)

MAKE  
(A) WISH

Wish  
Bone



WISH-BONE

Balsamic  
*Vinaigrette*



to F

Ret  
and

B  
L  
S  
S  
E

# Wish-Bone. BALSAMIC VINAIGRETTE

## SERVING SUGGESTION

Use as a delicious marinade for  
chicken, beef or fish!

INGREDIENTS: WATER, BALSAMIC VINEGAR, SOYBEAN OIL, HIGH  
FRUCTOSE CORN SYRUP, SALT. CONTAINS LESS THAN 2% OF EXTRA  
VIRGIN OLIVE OIL. ORIGINALLY FROM ITALY. NATURAL FLAVOR, SODIUM BENZOATE  
SODIUM ASCORBATE AND CALCIUM CITRATE. TO PRESERVE FRESHNESS.  
SOURING AGENT.  
\*DEHYDRATED

5-B9786-01

## Nutrition Facts

Serv. Size 2 tbsp (30mL)  
Servings 8  
Calories 60  
Fat Cal 45

Amount/serving	% DV*	Amount/serving	% DV*
Total Fat 5g	7%	Total Carb. 3g	1%
Sat. Fat 0.5g	3%	Fiber 0g	0%
Cholest. 0mg	0%	Sugars 2g	
Sodium 280mg	12%	Protein 0g	

\*Percent Daily Values (DV) are  
based on a 2,000 calorie diet.

Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 0%

